



CAFE MENU

BREAKFAST

served 7:30am – 2:30pm

Housemade Granola greek yogurt, seasonal fruit, wildflower honey, bee pollen	\$8
Organic Steel Cut Oats cooked in milk with bananas, almonds, market fruit, toasted coconut flakes, wildflower honey, bee pollen	\$8
Market Fruit Bowl seasonal fresh fruit	\$5
Overnight Oats steel cut oats, honey, chia, milk, banana, brown sugar	\$6
Avocado Toast radish, cilantro, lemon, olive oil, on country wheat (egg +\$2)	\$8
Lox + Bagel smoked salmon, herbed cream cheese, pickled red onions, sprouts, cucumber, arugula	\$10
Harbor House fried egg, cheddar cheese, bacon, garlic aioli, arugula on english muffin	\$7
Traditional breakfast two eggs any style, bacon or sausage, hashbrown, toast	\$9
Breakfast BLT fried egg, bacon, black forest ham, gem lettuce, tomato, garlic aioli on wheat	\$8
Breakfast Burrito soft scrambled eggs, bacon or sausage, mixed cheddar, diced tomato, green onion, avocado, salsa ranchero (potato + \$1.50)	\$8
Chilaquiles two eggs any style, blue corn tortilla, red onions, diced tomato, salsa ranchero sauce, green onion, cilantro, sour cream	\$8
Huevos Rancheros corn tortilla, black forest ham, 2 eggs any style, provolone, avocado, cotija, salsa ranchero, sour cream	\$8
Buttermilk Pancakes butter, syrup (blueberry + \$2)	\$7

**Any breakfast sandwich can be made vegetarian (sub egg whites + \$2 / add avocado +\$2)*

SIDES

Hashbrown	\$1.50
Bacon	\$4
Fries (Regular or Sweet Potato)	\$5
House Green Salad	\$5

LUNCH

served 11am – 2:30pm

SALADS

	HALF	WHOLE
Market Chop little gem, provolone, salami, garbanzo beans, cherry tomatoes, pepperocini, red onion, oregano vinaigrette	\$8	\$12
Salmon Confit Salad spicy greens, cucumber, radish, dill, lemon, goat cheese	\$9	\$14
Russian Kale Caesar red russian baby kale, parmesan, garlic bread	\$6	\$10
Quinoa Salad heirloom pearl quinoa, parsley, red onion, feta, green onion, arugula, cucumber	\$8	\$11
Grain Bowl barley, lentils, quinoa, soft poached egg, yam, sauteed kale & shimeji mushrooms, avocado, green goddess dressing		\$13

SANDWICHES

with house green salad (fries + \$2)

	HALF	WHOLE
Turkey Club smoked turkey, little gem, sliced tomato, avocado, sprouts, lemon-thyme aioli, cheddar on wheat	\$7	\$13
The Italian mortadella, capicola, salami, provolone, giardiniera, lettuce, tomato, onion, oregano vinaigrette on toasted italian	\$7	\$12
Green House quinoa, feta, arugula, avocado, cucumber, parsley, red onion in a whole wheat tortilla	\$7	\$11
Spicy Tuna Melt line-caught albacore tuna, spicy aioli, white cheddar, pickled sesame cucumber, kimchi on wheat	\$8	\$14
Rueben On Rye pastrami, sauerkraut, swiss, thousand island on toasted rye	\$7	\$12
Grilled Cheese cheddar and garlic cheese on sourdough (soup + \$2)		\$10
Roasted Chicken Breast fried pickles, provolone, lettuce, tomato, spicy ranch on a brioche bun		\$12
1000 Burger roasted tomato, caramelized onion, arugula, pickles, white cheddar, 1000 island on a brioche bun		\$12
Nashville "Hot" Fried Chicken bread and butter pickles, red cabbage slaw, ranch on a brioche bun		\$13



CAFE MENU

COFFEE STUMPTOWN

	Small	Medium	Large
Coffee	\$2	\$2.50	\$3
Espresso	\$3	—	—
Macchiato	\$3.50	—	—
Cortado	\$3.75	—	—
Latte	\$4	\$4.25	\$4.50
Cappuccino	\$4	\$4.25	\$4.50
Mocha	\$4.50	\$4.75	\$5
Chai Latte	\$4	\$4.50	\$5
Turmeric Latte	\$4	\$4.25	\$4.50
Matcha Latte	\$4	\$4.50	\$5
House Cold Brew	\$2	\$2.50	\$3

TEA ART OF TEA

Liquid Jade Green			\$3
Egyptian Chamomile			\$3
Monks Blend Black			\$3
Earl Grey			\$3
French Lemon Ginger			\$3
Pacific Coast Mint			\$3
Tali's Masala Chai			\$3
Iced Peach Black			\$3.50
Iced Hibiscus			\$3.50

COLD-PRESSED CLOVER JUICE \$9

- The Clover**
kale, cucumber, celery, spinach, pear, cilantro, mint, lime
- Sunrise**
orange, carrot, coconut water, turmeric, lemon, ginger
- The House**
orange, kale, pineapple, spinach, dandelion, lemon, ginger
- Pink Chia**
chia seed, prickly pear cactus, lemon, mint, coconut nectar

SMOOTHIES \$9

- Berry Blast**
strawberry, blueberry, banana, chocolate protein, peanut butter
- Green Machine**
spinach, mango, avocado, vanilla protein, bee pollen
- Chocoholic**
banana, dates, almond butter, cacao powder, chia seeds, cinnamon, almond milk
- The Tropics**
mango, peach, pineapple, banana, coconut flakes, honey, almond milk

FRIENDS AND FAMILY BAKED GOODS

Sonora Wheat Croissant	\$3.50
Chocolate Croissant	\$4
Ham and Cheddar Croissant	\$4.5
Muffins	\$3.50
Scones	\$3.75
Fruit Danish	\$5
Spinach Breakfast Galette	\$5
Bacon Leek Quiche	\$7
Vegetable Quiche	\$7

GOODS

Better Booch	\$6
Mexi Coke	\$2
Mexi Sprite	\$2
Mountain Valley Sparkling	\$2
Mountain Valley Still	\$2
Coconut Water	\$3.25
Boylan's Soda	\$2
Redbull	\$3.50
Red Bull Sugar Free	\$3.50
Seabold Ginger Beer	\$6
Peoples Choice Jerky	\$6.50
Bakology Cookie Bites	\$5
Nutrawbar	\$2
RX Bars	\$2
Kettle Chips	\$2
Havea Corn Chips	\$3
Kale Chips	\$3
Vybes	\$8
Betty Lou's Energy Balls	\$2.25
AG Standard Almonds	\$3
Perfect Bar	\$3.75

HARBOR HOUSE CATERING

Harbor House provides freshly prepared breakfast and lunch as an amenity for all your office needs.

Please inquire about our chef driven menus featuring creative combinations, Clover Juice, Stumptown coffee and other fresh selections.

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